



## MENU

### CICHETTI

SMALL SNACKS TYPICALLY SERVED IN TRADITIONAL BACARI BARS THROUGHOUT VENICE.

CHILLI & CANDIED LEMON OLIVES <sup>V</sup>

FETA FRITTERS, TRUFFLE HONEY <sup>V</sup>

SICILIAN SEAFOOD SALAD, BABY GEM & PEPERONCINO AIOLI

SALAMI, PICKLED VEGETABLE & WALNUT ROTOLO <sup>N</sup>

PASTA NACHOS, TOMATO & LEMON SALSA <sup>V</sup>

GOATS CHEESE, SUNDRIED TOMATO & BASIL ARANCINI <sup>V</sup>

CHILLI HUMMUS CROSTINI, PICKLED CARROT <sup>V</sup>

DUCK RAVIOLI FRITTERS, TRUFFLE & PARMESAN AIOLI

SPICED PORK & FENNEL SAUSAGES

PEACH, BUFFALO MOZZARELLA & MINT CROSTINI <sup>V</sup> <sup>N</sup>

1 CICHETTI £3.50

3 CICHETTI £10.00

4 CICHETTI £13.00

5 CICHETTI £16.00

### PIZZETTA

TOMATO, BASIL & MOZZARELLA <sup>V</sup> £5.00

MILANO SALAMI £5.50  
PICKLED RADICCHIO & PARMESAN

PORTAVOGIE PRAWN £6.00  
SPRING ONION, SUNDRIED TOMATO & CHILLI

SUMMER VEGETABLE <sup>V</sup> <sup>N</sup> £6.00  
SMOKED TOMATO PESTO & HAZELNUT

FLORENTINE £6.00  
PANCETTA, SPINACH & EGG

### STARTERS

SOYDOUGH BREADS <sup>V</sup> £4.50  
TAPENADE & OLIVE OIL

MINISTRONE SOUP <sup>V</sup> £5.00  
CHARGILLED SOYDOUGH

CAESAR SALAD £6.50  
PANCETTA, GARLIC CROUTONS & PARMESAN

PORTAVOGIE PRAWNS £9.00  
GARLIC & LEMON BUTTER & GRILLED FOCACCIA

ANTI PASTI BOARD £15.00  
SALAMI, MOZZARELLA, CHILLI OLIVES, TAPENADE,  
SOYDOUGH BREAD & CHOICE OF 2 CICHETTI

### PASTA & RISOTTO

PASTA DISHES AVAILABLE WITH GLUTEN FREE PASTA, PLEASE ASK SERVER

RISOTTO ALLA PRIMAVERA <sup>V</sup> £12.00  
PEA, RICOTTA, MINT, CHILLI & FENNEL OIL

PORTAVOGIE PRAWN LINGUINE £14.50  
SUNDRIED TOMATO, SPRING ONION & LEMON BUTTER

DUCK RAGU £14.50  
PORCINI MUSHROOM RAVIOLI, PARMESAN & TRUFFLE

SMOKED CHICKEN RAVOLINI £13.50  
PANCETTA, LEEK & PARMESAN CREAM

BUCATINI ALLA NORMA <sup>V</sup> <sup>N</sup> £12.50  
SICILIAN AUBERGINE SAUCE, GOATS CHEESE & TOASTED PINE NUT

### MAINS

PETER HANNANS SWEET CURED HAM HOCK <sup>N</sup> £14.50  
RADICCHIO, FENNEL, ORANGE & PICKLED WALNUT

ROAST CHICKEN BREAST £16.00  
CHORIZO, CHARGILLED COURGETTE,  
ROAST PEPPER & SALSA VERDE

SEASONAL FISH MARKET PRICE  
GARLIC POTATOES, CAPER & LEMON BUTTER

100Z CHARGILLED SIRLOIN £27.00  
CHOICE OF SIDE, ROCKET & GREEN PEPPERCORN CREAM

COPPI FLORENTINE FOR TWO £60.00  
1KG SALT AGED RIB ON THE BONE, ROAST VINE TOMATOES, CHOICE OF TWO SIDES

### SIDES

£3.75

FRIES <sup>V</sup>

PARMESAN FRIES

CRISPY GARLIC POTATOES <sup>V</sup>

BROCCOLI, SUNDRIED TOMATO & LEMON BUTTER <sup>V</sup>

ROCKET INSALATA, TOMATO, RED ONION & BALSAMIC VINAIGRETTE <sup>V</sup>

PARMESAN & TRUFFLE MAC & CHEESE

### DESSERTS

COPPI TIRAMISU £5.00

LEMON PANNA COTTA <sup>N</sup> £5.00  
FRESH STRAWBERRIES & TOASTED ALMOND

CHOCOLATE, HAZELNUT & SALTED CARAMEL TART <sup>N</sup> £6.50  
VANILLA GELATO

MAPLE PECAN TART £6.00  
COPPI ESPRESSO MARTINI CREAM <sup>N</sup>

WE USE THE BEST LOCAL PRODUCE, WHERE POSSIBLE, AND ALL OF OUR PASTA IS MADE FRESH DAILY IN OUR VERY OWN COPPI KITCHEN.

### NUTRITIONAL

<sup>N</sup> NUTS ARE USED IN THIS RECIPE

<sup>V</sup> VEGETARIAN DISH

### FOOD ALLERGIES & INTOLERANCES?

PLEASE SPEAK TO OUR STAFF ABOUT MENU ITEMS AND SUITABILITY.

PLEASE NOTE THAT NUTS ARE USED ON THE PREMISES.

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO PARTIES OF 6 OR MORE.

## VEGAN MENU

### CICHETTI £3.50 EACH

CHILLI & BASIL HUMMUS CROSTINI, PICKLED CARROT <sup>N</sup>

CHICKPEA & ROQUITO PEPPER FRITTERS, SWEET PEPPER & BASIL DRESSING

PASTA NACHOS, TOMATO & LEMON SALSA

VEGETABLE PANZEROTTI, CHILLI & FENNEL DRESSING

### PIZZETTA £5.50

SUMMER VEGETABLE, CAPONATA & PINE NUT <sup>N</sup>

### STARTERS

MINISTRONE £5.00  
CHARGILLED SOYDOUGH FOCACCIA

CHILLI & BASIL HUMMUS TOSTADO <sup>N</sup> £5.00  
RED ONION & OLIVES

TOMATO, ONION & ROQUITO PEPPER SALAD £5.00  
BABY GEM, PICKLED RADICCHIO & GARLIC CROUTONS

### MAINS

PEA, MINT & BROAD BEAN TORTELLINI <sup>N</sup> £12.00  
SMOKED TOMATO PESTO & PINE NUT

BUCATINI ALLA NORMA £11.00  
SPINACH & PANGRATTATO

SUNDRIED TOMATO RISOTTO £11.00  
BROCCOLI & ROQUITO PEPPER DRESSING

### DESSERTS

CHOCOLATE & CHERRY BROWNIE <sup>N</sup> £5.00  
RASPBERRY COMPOTE

AMARETTO GRILLED PEACHES <sup>N</sup> £5.00  
STRAWBERRY GRANITA & TOASTED ALMOND



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## DRINKS MENU

### WHITE WINES 175ML 500ML BOTTLE

**PALMENTO PINOT GRIGIO** £5.00 £13.00 £19.00  
(Sicily, Italy) Aromas of pear and nectarines, with a more-ish freshness. Great with our prawn linguine.

**CORNELLANA SAUVIGNON BLANC** <sup>VB</sup> £5.50 £13.75 £20.00  
(Rapel Valley, Chile) Grassy, tropical and citrus fruit aromas. It is time to unwind. Perfect with Pizzetta.

**CHARDONNAY CAPE HEIGHTS** <sup>VB</sup> £6.00 £15.00 £22.00  
(Western Cape, South Africa) Unoaked with fresh, peachy fruit and a stylish, lingering finish. Smoked Chicken Tortellini is a perfect match!

**THORNBURY SAUVIGNON BLANC** £6.25 £15.50 £23.00  
(Marlborough, New Zealand) Textbook Marlborough – an explosion of tropical fruit and fresh herbs which will take your breath away. Try with lighter dishes & our fresh seafood dishes.

**SALADINI PILASTRI FALERIO** £7.00 £17.50 £26.00  
(Marche, East Coast of Central Italy) A super charged Pinot Grigio, organic and low in sugar. Hints of passionfruit and banana. Big creamy pasta dishes are a must!!

**GAVI DI GAVI "LA TOLEDANA"** £7.00 £18.25 £27.00  
[Villa Lanata, Piemonte] The best white in Northern Italy; dry, refined and elegant. A great match for serious fish-hake, cod or brill.

**ROMEO & JULIETA'S WALL**  
**PASSIMENTO BIANCO** £7.50 £19.00 £28.00  
(Veneto, North Eastern Italy) Family owned Vineyard in Valpolicella, made in memory of Romeo & Juliet. Unique blend of dried apricot & honey. Again, this is a match for the infamous Smoked Chicken Tortellini.

**HUNTERS RIESLING** £8.00 £20.50 £30.00  
(Marlborough, New Zealand) Lime, lemon, apple and floral notes. Vibrant and refreshing. Feta and Duck fritters are this wines best friend. Or possibly the Ham Hock salad.

**UNDERWORLD GRENACHE BLANC** £32.00  
(Western Cape, South Africa) Exotic fruit aromas backed up by a refreshing burst of lime on the palate. Matches with dishes with chorizo or chicken.

**MARTIN CODAX BURGANS ALBARINO** £35.00  
(Rias Baixas) Very smooth, smoky peach and pear aromas, brightened by dusty minerals and lemon pith. This is one for a relaxing afternoon of cichettis & wine!!

### BUBBLES 175ML BOTTLE

**BOLLA PROSECCO VALDOBBIADENE** £6.50 £25.50  
(Veneto, Italy) Refreshing & clean with aromas of lemon & apple. Adds extra sparkle to our cichettis and fish dishes.

**LAURENT PERRIER BRUT** £60.00  
(Champagne, France) Crisp, Fresh & Elegant, treat yourself with a pop!! Perfect with everything

### RED WINES 175ML 500ML BOTTLE

**PALMENTO NERO D'AVOLA** £5.00 £13.00 £19.00  
(Sicily, Italy) Blackberry, spice and all things nice – disarmingly seductive. Loves to be drunk with anti-pasti.

**ANCORA SANGIOVESE** <sup>VB</sup> £6.00 £15.00 £22.00  
(Puglia, Italy) A Chianti look alike packed with ripe black cherry fruit. Fab with simple pasta & parmesan or tomato sauces.

**ARGENTO MALBEC** <sup>VB</sup> £6.25 £15.50 £23.00  
(Mendoza, Argentina) With dark forest fruits and velvety tannins. You must order red meat-you really must.

**DOMAINE LES YEUSES MERLOT** £6.50 £16.25 £24.00  
(Languedoc) Southern French, beautiful, fragrant and fruity. Perfect with Pizzetta & meat dishes.

**TOR DEL COLLE MONTEPLUCIANO**  
**D'ABRUZZO** £7.00 £17.50 £26.00  
(Abruzzo) Big, Oaky & Rich. This wine is calling for the Duck Ragu!!

**LISTENING STATION SHIRAZ** <sup>VB</sup> £7.00 £17.50 £26.00  
(Victoria, Australia) Soft and supple with a twist of pepper. Perfect with the Sunday Sicilian Sharing Roasts.

**ROMEO & JULIETA'S WALL**  
**PASSIMENTO ROSSA** £7.50 £19.00 £28.00  
(Veneto, North Eastern Italy) The label is a copy of the award-winning photo of the love-note covered walls of Juliet's house in Verona. Aromas of red berries, hints of spice, medium to full bodied. The Coppi Florentine is the perfect partnership.

**TERRE DI MONTELUSA PRIMITIVO** £8.00 £20.50 £30.00  
(Puglia, Italy) Full-bodied with spicy, concentrated fruit & a chocolatey texture. Another one for the Duck Ragu.

**CORTE GIARA VALPOLICELLA RIPASSO** £42.00  
(Veneto, Italy) Powerful and opulent classic that gives Amarone a run for its money. Anything rich and meaty will go!!

**RIOJA VEGA GRAN RESERVA 2009** <sup>VB</sup> £45.00  
(Rioja Alta) Aromas of very mature fruit are accompanied by cinnamon, vanilla & toasted bread. In the background hints of anise and liquorice. Incredibly long palate with intense flavours. Ideal with the Duck Ragu, Coppi Florentine or the Sirloin.

### ROSE WINES 175ML 500ML BOTTLE

**CANYON ROAD** £5.25 £13.75 £19.50  
(White Zinfandel California) Light bodied with hints of strawberry, cherry & watermelon flavours.

### DESSERT WINE 70ML BOTTLE

**TABALI HARVEST MUSCAT** £4.00 £21.00  
(Limari Valley, Chile) Bursting with mango, peach & cream flavours. Perfect partner for our perfect desserts..

### APERTIVO COCKTAILS £7.50

**APPLE MIMOSA**  
Apple, Elderflower & Prosecco

**HUGO SPRITZ** <sup>VB</sup>  
Elderflower, Mint & Prosecco

**ROSSINI**  
Cassis, Strawberry & Prosecco

**WHITE NEGRONI**  
Malfy Citrus Gin, Italicus, Cocchi Americano

### COPPI COCKTAILS £7.75

**ANGELO**  
Appleton Estate VX Rum, Crème de Cassis, Gomme, Lime, Maraschino Cherry, Peychauds Bitters & Whites

**BLUSHING MULE** <sup>VB</sup>  
Vodka, Lime, Ginger Beer, Cranberry & Apple & Cinnamon Purée

**ESPRESSO MARTINI**  
Vodka, Kahlua, Espresso & Maple Syrup

**FRESCO** <sup>VB</sup>  
Pisco, St Germain Elderflower, Pineapple, Lemon & Strawberry

**HENDRICKS GARDEN**  
Hendricks Gin, St Germain Elderflower, Apple, Cucumber, Lemon & Soda

**JAMBLE**  
Jawbox Belfast Gin, Lemon, BlackBerry Jam

**LEMON SHERBET**  
Vodka, Limoncello, Lemon, Citrus Gomme & Sherbet

**PINEAPPLE SOUR**  
Tequila, Cointreau, Agave, Lemon, Pineapple & Whites

**RUBINO**  
Italian Citrus Gin, Cointreau, Cinnamon, Lime, Pink Grapefruit & Raspberry

**SINGAPORE SLING**  
Gin, Cointreau, Benedictine, Maraschino Cherry, Lime, Pineapple, Raspberry & Angostura Bitters

**SMOKED OLD FASHIONED**  
Bourbon, Maple Syrup & Homemade Juniper Smoked Bitters

**Don't See Your Favourite? Ask, If We Can Make it We Will!**  
<sup>VB</sup> VIRGIN OPTION

### COPPI CHARITY COCKTAIL £7.75

**SERENITY** <sup>VB</sup>  
Citrus Vodka, Limoncello, Lemon, Raspberry & Sparkling Grapefruit

*CHARITY CLIC SARGENT*

### BEER/CIDER

**PERONI (33CL)** £3.75

**PERONI GF (33CL)** £3.75

**EINSTOK WHITE ALE (33CL)** £4.00

**BELFAST LAGER (50CL)** £5.00

**MAGGIE'S LEAP FORMIDABLE IPA (50CL)** £5.00

**THE FOXES ROCK RED ALE (50CL)** £5.00

**MACIVORS ARMAGH CIDER (50CL)** £5.00

**BECK'S BLUE (27.5CL)** £3.00

### DRAUGHT

**PERONI SERVE (40CL)** £4.75

### SOFT DRINKS

**COKE / DIET COKE / SPRITE / SPRITE ZERO** £2.20

**SAN PELLIGRINO SPARKLING** £2.50  
(Blood Orange, Grapefruit, Lemon, Orange)

**SAN PELLEGRINO STILL/SPARKLING (25CL)** £2.00

**SAN PELLEGRINO STILL/SPARKLING (75CL)** £4.50

**FRUIT JUICE** £2.25  
(Apple, Cranberry, Orange, Pineapple, Tomato)

**BABY MIXERS** £1.75  
(Ginger Ale, Lemonade, Soda, Tonic, Slimline Tonic)

**FEVERTREE MIXERS** £2.50  
(Tonic, Elderflower Tonic, Light Tonic, Spring Soda)

### COPPI COFFEE

**ESPRESSO** £1.80

**DOUBLE ESPRESSO** £2.25

**MACCHIATO** £2.25

**AMERICANO** £2.50

**CAPPUCCINO** £3.00

**LATTE** £3.00

**FLAT WHITE** £3.00